



PERFECT HEAT.

THE PROFESSIONAL SIDE BURNER

Use and Care Guide



MODELS:

BGA131

BGA132

BGA131-BI

BGA132-BI



A MESSAGE TO OUR CUSTOMERS

We are glad that you selected the Professional Side Burner by DCS. Because this appliance contains features not found on any other burner, we recommend that you read this entire booklet before your first use. Keep it in a handy place as it has answers to questions that may occur during future use.

Feel free to contact us if we can help you. When you write please include the model number of the Burner. We thank you for buying the Made in America Side Burner and wish you many years of enjoyment.

To help serve you better, please fill out and submit your Ownership Registration Card by visiting our website at www.dcsappliances.com and selecting "Customer Service" on the home page and then select "Ownership Registration" or submit the enclosed Ownership Registration Card to the address below. In addition, keep this guide handy, as it will help answer questions that may arise as you use your new appliance.

For your convenience, product questions can be answered by a DCS Customer Service Representative by phone: 1-888-281-5698, Fax: 714-372-7004, email: support@dcsappliances.com,

or by mail:

DCS
Attention: Customer Service
5800 Skylab Road
Huntington Beach, CA 92647

WARNING

Do not try lighting this appliance without reading the "Lighting Instructions" section of this manual. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before use, installing or servicing this equipment. This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and/or boats.

PRECAUTION

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

FOR YOUR SAFETY

IF YOU SMELL GAS:

- Shut off gas to the appliance
- Extinguish any open flames.
- Open lid.
- If odor continues, immediately call your gas supplier.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.

TABLE OF CONTENTS

SAFETY PRACTICES AND PRECAUTIONS	3-4
LOCATING THE PROFESSIONAL SIDE BURNER.....	5
GAS REQUIREMENTS	
Natural Gas Hook-up.....	6
LP Gas Hook-up.....	7
LP Tank Requirements	8
BUILT-IN INSTALLATION FOR MODELS BGA131-BI & BGA132-BI	9
CART INSTALLATION FOR MODELS BGA131 & BGA132.....	10
LEAK TESTING AND LIGHTING INSTRUCTION	
Lighting Instructions	11
Match Lighting.....	12
FINAL CHECKLIST	13
GENERAL CLEANING	13
BURNER REMOVAL	14
TROUBLESHOOTING	15
PARTS LIST	16-17
WIRING DIAGRAM.....	18
WARRANTY	19
SERVICE	20

SAFETY PRACTICES & PRECAUTIONS

Improper use or installation is dangerous. Carefully follow these instructions.

- Always remove the cover before lighting the Professional Side Burner. Never use the Side Burner if a leak is present.
- Do not use a flame to check for gas leaks.
- Do not let children use the professional Side Burner.
- Do not leave children unattended near the Side Burner.
- Never let children crawl or hang on the Side Burner.
- Exercise care when operating the Professional Side Burner. The burner grate can get hot enough to cause burns during operation .
- Never leave the Side Burner on unattended.
- Always wait 5 minutes before relighting the burner to allow any accumulated gas to dissipate. Should the burner go out during use, turn off the gas valve and wait 5 minutes before attempting to relight. Always follow the lighting instructions. Never lean over a lit burner.
- Never cook without the drip pan in place, pushed all the way to the rear of the burner box.
- Use only in well ventilated areas.
- Do not use in garages, breezeways, sheds, or other such enclosed areas.
- Keep the area surrounding the Professional Side Burner clear and free from combustible materials, gasoline, other flammable liquids or vapors, charcoal lighter fluid, and trash.
- Do not obstruct the flow of combustion and ventilation air to the Professional Side Burner. On cart mounted units keep area beneath the burner free of debris. If the burner is built-in do not store gas cylinders beneath the unit without adequate ventilation.

CAUTION:

Do not store items of interest to children above or at the back of any appliance. Children could be seriously injured if they should climb onto the appliance to reach these items.

- Keep the Professional Side Burner covered when not in use. Never connect an unregulated gas line to the Professional Side Burner. If the Professional Side Burner has not been used for an extended period of time (over winter, for example) the unit should be checked for gas leaks and obstructions in the burner. Thoroughly clean the Professional Side Burner on a regular basis.
- Only use the Professional Side Burner with the type of gas specified on the rating plate. To change from LP gas to natural, or vice versa, a factory conversion kit (See page 6 for conversion kit information) is required.

SAFETY PRACTICES & PRECAUTIONS

SPIDER AND INSECT WARNING!

Spiders and insects can nest in the burner(s) of this or any other gas appliance and cause the gas to flow from the front of the burner. This is a very dangerous condition which can cause a fire to occur behind the valve panel, thereby damaging the unit and making it unsafe to operate.

You must inspect the burner(s) at least once a year or immediately if any of the following conditions occur:

- 1. The smell of gas in conjunction with the burner flames appearing yellow.*
- 2. The Professional Side Burner does not reach temperature.*
- 3. The Professional Side Burner heats unevenly.*
- 4. The burner(s) make popping noises.*

- Do not attempt to disconnect any gas connections while your burner is in use, or the gas supply is on.
- When the Professional Side Burner is stored indoors the gas supply must be disconnected and, if using an LP gas cylinder, the cylinder must be stored outdoors in a well-ventilated area.
- Keep any electrical supply cord away from the heated surfaces of the Professional Side Burner.
- On cart mounted units, never move without first allowing the Side Burner and/or grill to cool and ensuring that the gas supply is turned off. Fold the side shelf down, and push; never pull the grill.
- Never use the Professional Side Burner in a windy area.

LOCATING THE SIDE BURNER

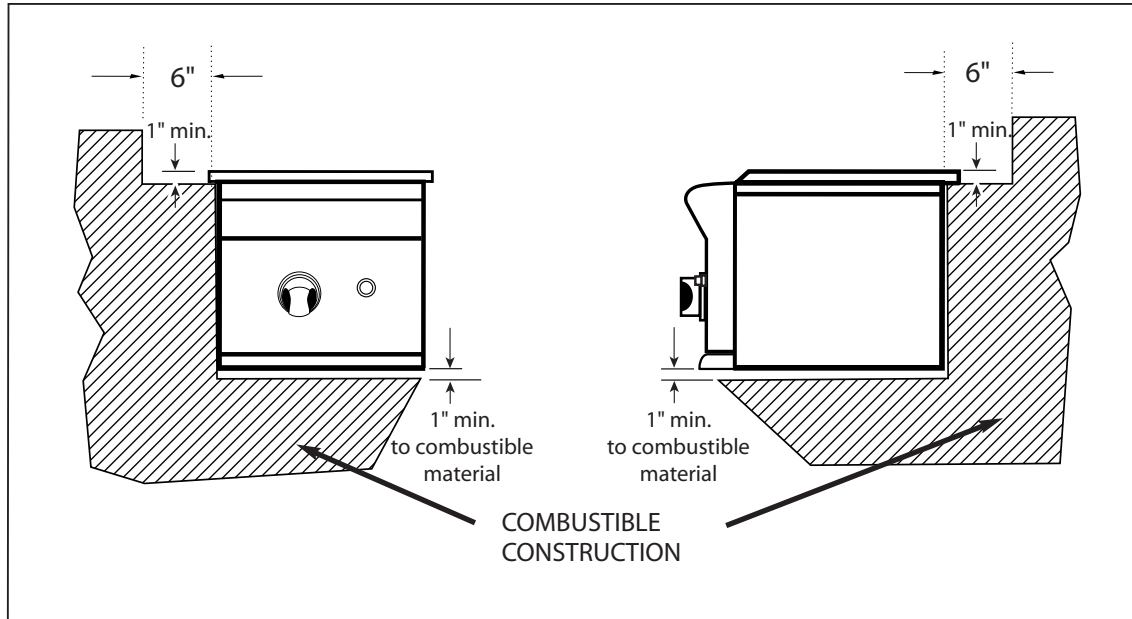


FIG.01

INSTALLATION OF BURNER:

A minimum of 6" from the back and sides must be maintained from the Professional Side Burner above the cooking surface and a minimum of 1" below the cooking surface to combustible construction. (Fig.01)

When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths, and keeping any gas supply lines as short as possible. Locate the Side Burner only in a well-ventilated area. Never locate the Side Burner in a garage, breezeway, shed, or other such enclosed areas.

GAS REQUIREMENTS:

Verify the type of gas supply to be used, either natural or LP. Make sure the marked gas on the appliance rating plate(s) and hook-up kit agrees with that of the supply.

Never connect an unregulated gas line to the appliance.

An installer supplied gas shut-off valve must be installed in an easily accessible location. All installer supplied parts must conform to local codes, or in the absence of local codes, ANSI/NFPA-770-1984.

All pipe sealants must be an approved type and resistant to the actions of LP gases. Never use pipe sealant on flare fittings.

GAS REQUIREMENTS

All gas connections should be made by a qualified technician and in accordance with local codes and ordinances. In the absence of local codes, the installation must comply with the National Fuel Gas Code ANSI Z223.1-1094.

Gas conversion kits are available from the factory. When ordering have the model number, and the type of gas (natural or LP) which you need.

Total gas consumption of the Professional Side Burner with burner(s) on "HIGH": Table 1 below.

TABLE 1

MODEL	Btu/hr
BGA131	15,000
BGA131-BI	15,000
BGA132	30,000
BGA132-BI	30,000

The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG (3.5kPa.).

The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.5 kPa.).

The installation of this appliance must conform with local codes or in the absence of local codes, with the national fuel gas code, ANSI Z223.1a-1987. Installation in Canada must be in accordance with the Standard Can1-b149 and / or .2 (installation code for gas burning appliances and equipment) and local codes.

NATURAL GAS HOOK-UP:

CONNECTION: 1/2" NPT male with 3/8" flare adapter.

OPERATING PRESSURE: 4.0" W.C.

SUPPLY PRESSURE: 5" to 14" W.C. if in excess of 14" W.C., a step down regulator is required.

Check with your local gas utility company or with local codes for instructions on installing gas supply lines. Be sure to check on type and size of run, and how deep to bury the line. If the gas line is too small, the Professional Side Burner will not function properly.

GAS REQUIREMENTS

To hook-up the fittings supplied with the Professional Side Burner, assemble as shown in Fig.02. Use joint compound on male threads only.

Do not use joint compound on the flare end of the 1/2" NPT to 3/8" flare adapter. Ensure that the regulator arrow points in the direction of gas flow-towards the unit, away from the supply.

Do not forget to place the installer-supplied gas valve in an accessible location.

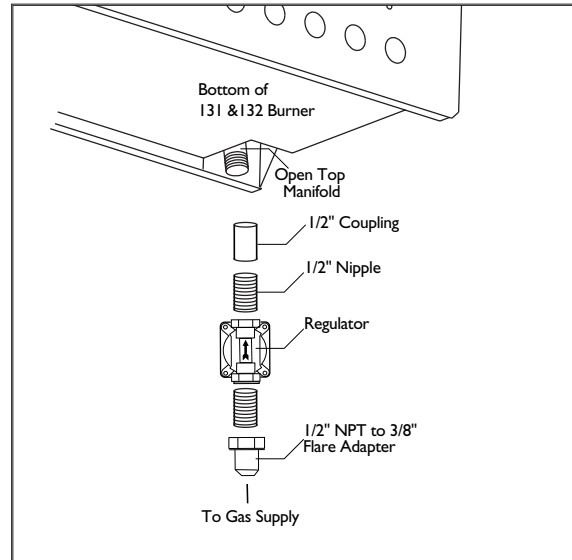


FIG.02

LP GAS HOOK-UP

CONNECTION: 1/2" NPT male with 3/8" flare adapter (included).

OPERATING PRESSURE: 10.0" W.C.

Side Burner uses the LP regulator from adjoining grill.

Apply joint compound to the threaded end of the Side Burner gas inlet and tighten the adapter to the pipe. Assemble the (2) 24" hoses to the 3/8" flare tee, as shown in Fig.03. Tighten the regulator hose to the remaining fitting of the 3/8" flare tee.

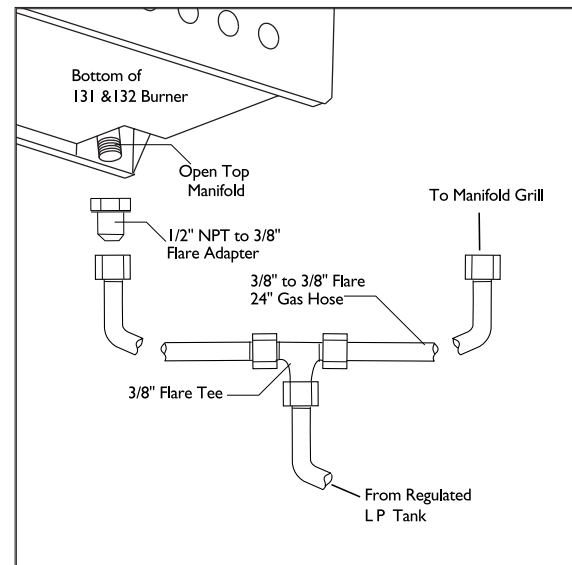


FIG.03

GAS REQUIREMENTS

LP TANK REQUIREMENTS

- A dented or rusty LP tank may be hazardous and should be checked by your LP supplier. Never use a cylinder with a damaged valve.
- The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) and designed for use with a Type 1 system only.
- Do not change the regulator/hose assembly from that supplied with the unit or attempt to use a Type 1 equipped regulator/hose assembly with a standard 510 POL tank/valve assembly. The cylinder must be provided with a shut-off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection Type 1.
- If the appliance is stored indoors, the cylinder must be disconnected and removed from the appliance.
- Cylinders must be stored outdoors in a well ventilated area out of the reach of children.
- Gas must be turned off when not in use.

BUILT-IN INSTALLATION FOR BGA131-BI & BGA132-BI

The Professional Side Burner (BGA131-BI and BGA132-BI) is designed for easy placement into masonry enclosures. Review the detail drawing below and take into account the provisions shown for the gas line hook-up clearance in the left rear corner. (Fig. 04)

It is recommended that ventilation holes are provided in the enclosure in the event of a gas leak. The counter and supporting ledges or deck must be level and flat.

IMPORTANT:

Gas fittings, regulator, and installer shut-off valves must be easily accessible.

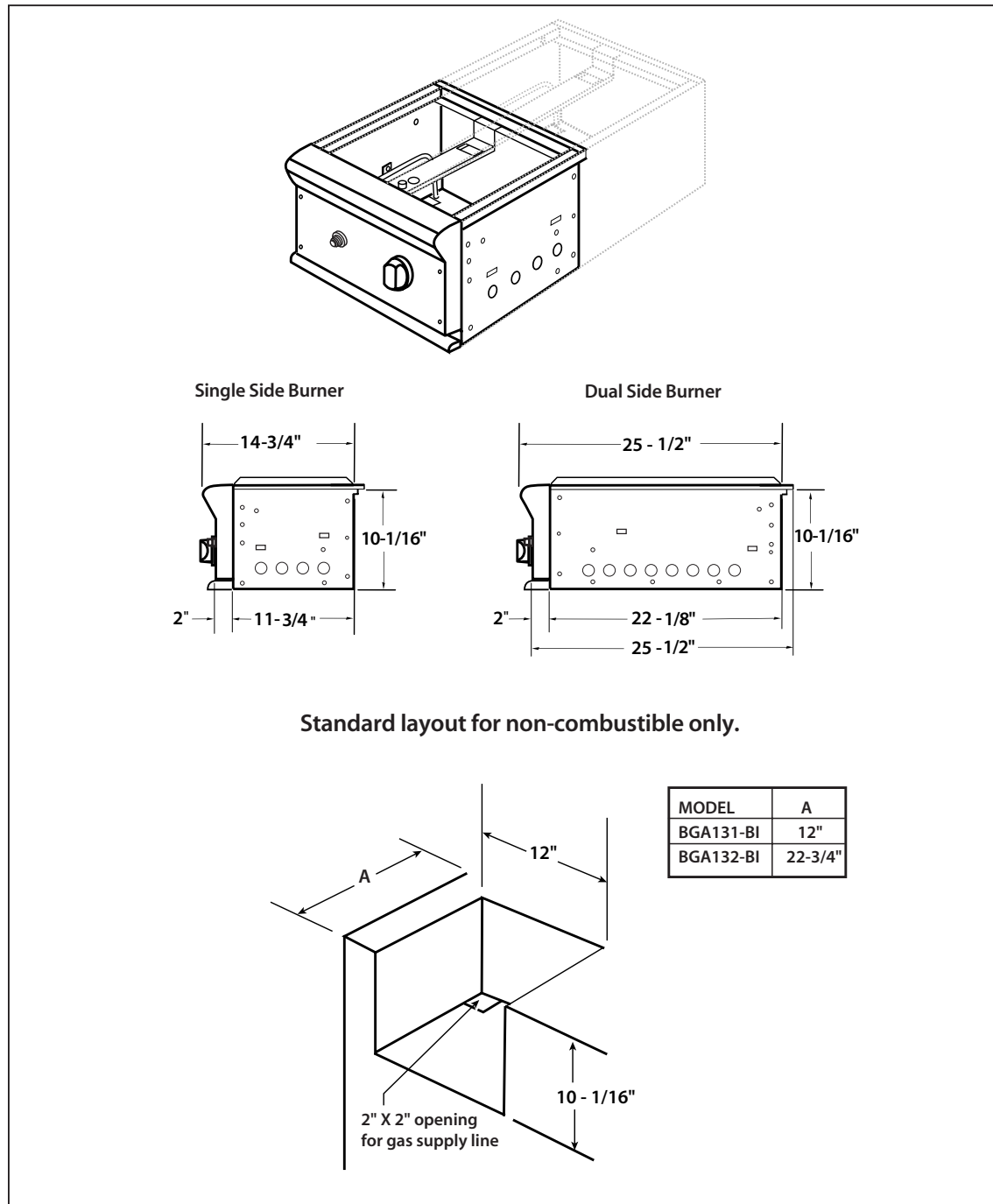
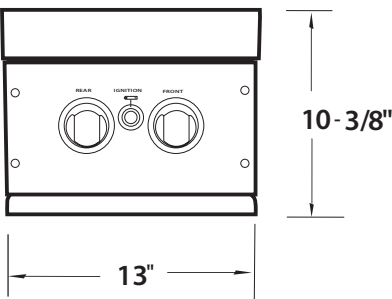
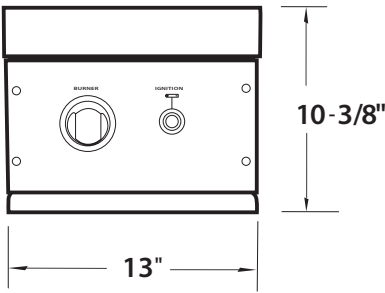
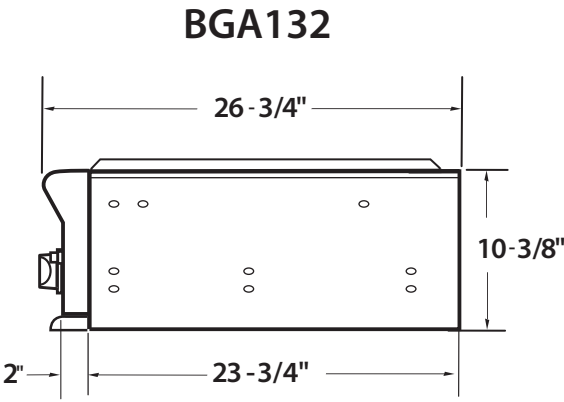
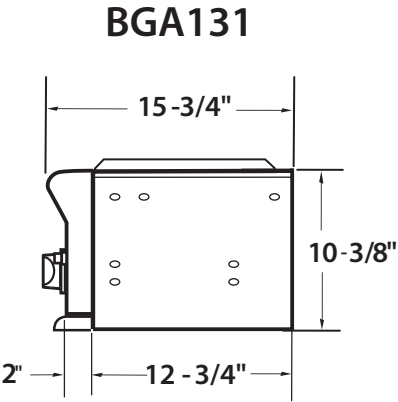


FIG.04

CART INSTALLATION FOR BGA131 & BGA132



LEAK TESTING & LIGHTING INSTRUCTIONS

WARNING:

Do not smoke while leak testing. Extinguish all open flames.

Make a soap solution of one part liquid detergent, and one part water. Never leak test with an open flame. For LP units, check with a full cylinder. Make sure all control valves are in the "OFF" position. Turn the gas supply "ON". Check all connections from the supply line (Fig. 02), or LP cylinder (Fig. 03) up to the manifold pipe assembly (Fig. 06). Apply the soap solution around the connection with a spray bottle, brush, or rag. Soap bubbles will appear where leak is present. If a leak is present, turn off gas supply, tighten any leaking fittings, turn gas on, and recheck.

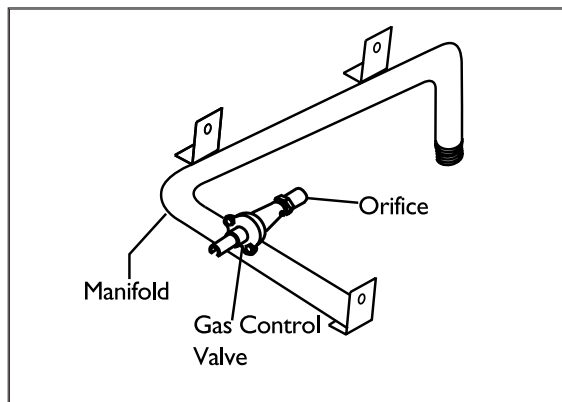


FIG.06

WARNING: IMPORTANT!

Inspect the gas supply piping or hose prior to turning the gas "ON". If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Do not use the Professional Side Burner if the odor of gas is present. Turn the control knob to "OFF", then turn on the gas supply. If using LP, is there gas in the tank? Always keep your face and body as far away from the burner as possible when lighting.

LIGHTING INSTRUCTIONS

Remove the burner cover, or any cooking utensils from the burner grate. Push and turn the control knob counterclockwise to the "HI" position. This will start the gas flowing. Push and hold the ignition button next to the burner knob. You'll hear a snapping sound. At the same time a spark will be provided at the burner ignition. It may be necessary to engage the ignition button until gas has filled the line. If the smell of gas is detected and the ignition is not functioning, immediately turn the control knob "OFF". Allow 5 minutes for any accumulated gas to dissipate, then see the following section for "Match Lighting".

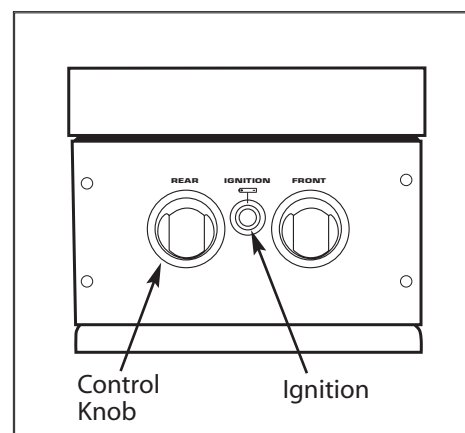


FIG. 07 BGA132-BI Shown

LIGHTING INSTRUCTIONS

MATCH LIGHTING

Hold a lit match near the burner ports, turn the control knob counterclockwise to "HI". Move your hand immediately once the burner is lit. Rotate the control knob to the desired setting. Check for proper burner flame characteristics and adjust the air shutters if necessary. (Fig. 08)

Each burner is adjusted prior to shipment; however, variations in the local gas supply may make minor adjustments necessary.

Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting (Fig. 09). If any of these conditions exist check that the air shutter or burner ports are not blocked. If the flame is yellow, indicating insufficient air, turn the air shutter counterclockwise to allow more air into the burner. If the flame is noisy and tends to lift away from the burner, indicating too much air, turn the air shutter clockwise to reduce the air opening. To access the open burner air shutter, remove the burner grate. The locking screw is on top of the venturi, loosen, adjust, retighten. (See Page 14, Fig. 10)

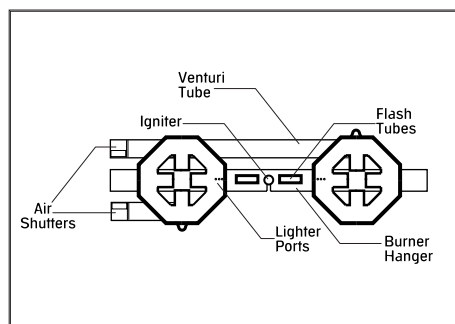


FIG.08

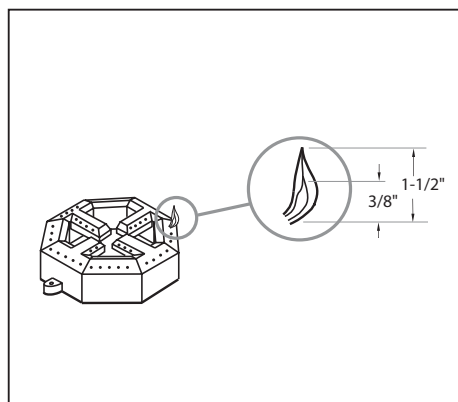


FIG.09

FINAL CHECKLIST

- ☐ Specified clearances maintained to combustibles.
- ☐ Professional Side Burner is properly mounted.
- ☐ All internal packaging removed.
- ☐ Burner is seated and does not rock.
- ☐ Each burner lights satisfactorily, individually or with adjacent burner lit.
- ☐ Knob(s) turn freely. Bezel(s) centered.
- ☐ Flame adjusted.
- ☐ Pressure regulator connected and set for 4.0"W.C. Natural, 11.2"W.C. LP gas.
- ☐ Manual shut-off valve installed and accessible.
- ☐ Unit tested and free of leaks.
- ☐ User informed of gas supply shut-off valve location.
- ☐ Battery installed in module properly and generates ignition spark when activated.

PLEASE LEAVE THESE INSTRUCTIONS WITH THE USER.

USER, PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

GENERAL CLEANING

The Professional Side Burner will give you years of trouble free service if properly maintained. The body panels and front valve panel and burner hanger are made from non-rusting high grade stainless steel. The burner is a heavy duty cast iron and the venturi tube is aluminized steel.

STAINLESS STEEL

There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. Do not use steel wool as it will scratch the surface. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper in the direction of the grain.

SIDE BURNER GRATE

The side burner grate is porcelain enamel over cast iron for durability. To avoid burns do not clean a hot grate. They may be wiped while in place with hot, soapy water, rinsed and wiped dry. Never immerse a hot grate in water. Due to rapid temperature changes the porcelain may pop off the edges of the grates. Do not be concerned as the base metal, cast iron, soon darkens to blend with the porcelain enamel. Use care when wiping areas where the enamel has popped off, the edges may be sharp. If cleaning necessitates grate removal, care should be taken in lifting them. They are very heavy. Be sure to place them on a protected surface.

DRIP TRAY

A stainless aeration pan or drip tray with stainless steel handle is located under the burner. It collects any boil-overs or spills. Pull forward to remove. Spills should be washed off as soon as possible to prevent baked on soil.

BURNER REMOVAL

Ensure that the gas supply is off, and the knobs are in the "OFF" position. Make sure the Side Burner is cool before removal.

TO REMOVE BURNER

Remove the burner grate. Grasp the burner, pull it up and slightly to the rear of the unit so that the venturi tube comes off the brass orifice at the front, and remove.

BURNER CLEANING

Clean the exterior of the burner with a wire brush. Clear any clogged burner ports with a straightened paper clip. Never enlarge the burner ports. Never use a wooden toothpick as it may break off and clog the port. Shake out any debris through the air shutter. Use a flashlight, as shown, to inspect the burner inlet to ensure it is not blocked. If obstructions can be seen, clear them using a wire coat hanger that has been straightened out.

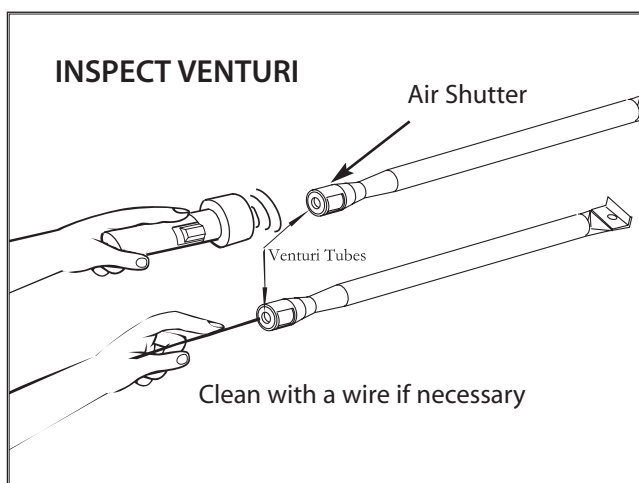


FIG.10

ORIFICE CLEANING

With the burner(s) removed, shine a flashlight into the orifice to ensure that there is no blockage. Use a needle to clear any debris. Remove the orifice by unscrewing if the blockage cannot be removed and push it out from the inside. Never enlarge the orifice.

RE-ASSEMBLY

Slide the air shutter opening of the venturi tube over the brass orifice at the front inside of the burner box, then lower the burner head onto the support channel. Make sure the rectangular projection on the bottom of the burner drops into the cut-out in the channel. Ensure that the burner is level and does not rock. It is very important that the venturi tube is properly located on the orifice. Light all the burner and check for proper flame characteristics.

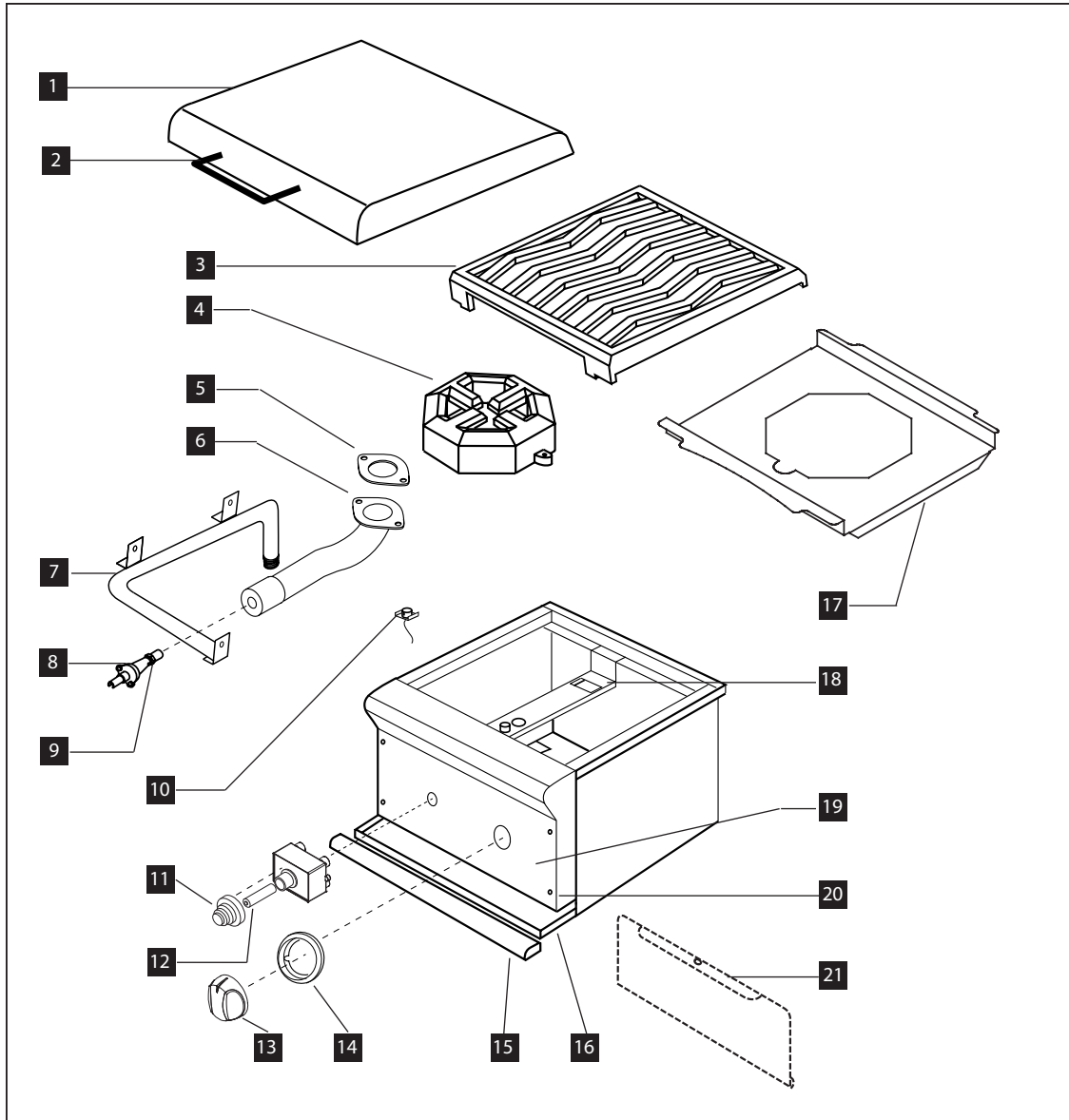
TROUBLESHOOTING

PROBLEM	WHAT TO DO
Burner won't light when the ignition is pushed.	Remove the burner grate. With the control knob in the "OFF" position, watch the electrode while engaging the ignition. You should see a spark jump inside the electrode cap. If there is no spark.....see ignition service. If there is a spark...is there gas supplied to the unit and is the line purged of air? Does the other burner of a dual burner operate? Check the orifice for blockage.
Burner flame is yellow or orange, in conjunction with the odor of gas.	Check the burner inlet for obstructions. Check the air shutter for proper adjustment. Is the Side Burner in a dusty area? Move to less dusty area if possible.
Low heat with knob in "HI" position.	Is the fuel hose bent or kinked? Is there adequate gas supply available? If it is only one burner of the dual burner unit that appears low, does the orifice or burner need cleaning? If using LP gas, check for empty tank.

Before replacing an ignition module, perform this simple test to check if the ignition module is working or not. Remove the drip pan from under and behind the valve panel, look upward and locate where the electrode wire is connected.

Disconnect the electrode wire and place the metal blade of a screw driver about an 1/8" from the metal terminal on the back of the ignition module. Engage the ignition button. You will see sparks jump to the screw driver if the ignition module is good. If the ignition module is good, you should examine the wiring of the electrode for cracks or cuts. If there is no spark, remove and replace the ignition module and reassemble.

SINGLE SIDE BURNER PARTS LIST FOR BGA131 & BGA131-BI

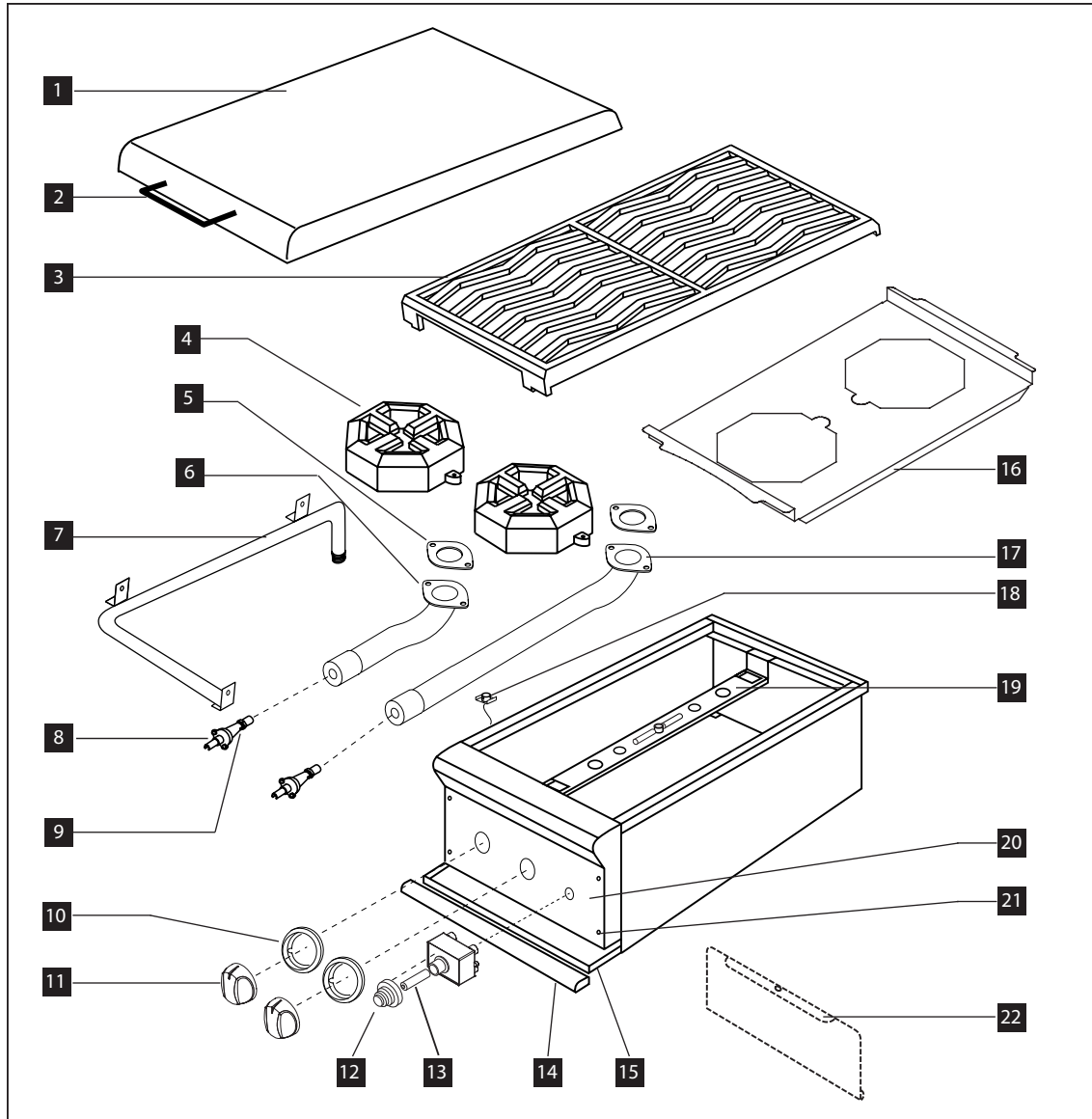


NOTE: Part list typical for BGA131 & BGA131-BI models. Illustration shows BGA131-BI model.

ITEM	DESCRIPTION	PART NO.
1.	BURNER COVER	32060-08
2.	PULL HANDLE	18204-01
3.	TOP GRATE BK	12020
4.	OPEN TOP BURNER HEAD	30200-01
5.	GASKET OPEN TOP	14000
6.	VENTURI	12007-1
7.	MANIFOLD (BGA131-BI MODEL)	18230-02
	MANIFOLD (BGA131 MODEL)	18035-1
8.	MANUAL GAS VALVE	13017-01
9.	ORIFICE NATURAL	13005-49
	ORIFICE LP	13005-56
10.	OT ELECTRODE ASSEMBLY	30221-02
11.	BATTERY IGNITION MODULE	18355

ITEM	DESCRIPTION	PART NO.
12.	1.5VDC BATTERY AAA	18356
13.	CONTROL KNOB	14351
14.	BEZEL	14006-PL
15.	DRIP PAN HANDLE W/A DBI (BGA131-BI MODEL)	33035
	DRIP PAN HANDLE W/A 131/132 (BGA131 MODEL)	32061
16.	DRIP PAN ST.STL (BGA131-BI MODEL)	32348-02
	DRIP PAN ST.STL (BGA131 MODEL)	31707-11
17.	AERATION PAN	32033
18.	BURNER HANGER	31705-01
19.	VALVE PANEL (BGA131-BI MODEL)	32349-05-PA
	VALVE PANEL (BGA131 MODEL)	33033-PA
20.	VALVE PANEL SCREWS	15002-31
21.	HEAT SHIELD (INSIDE)	30992

DOUBLE SIDE BURNER PARTS LIST FOR BGA132 & BGA132-BI

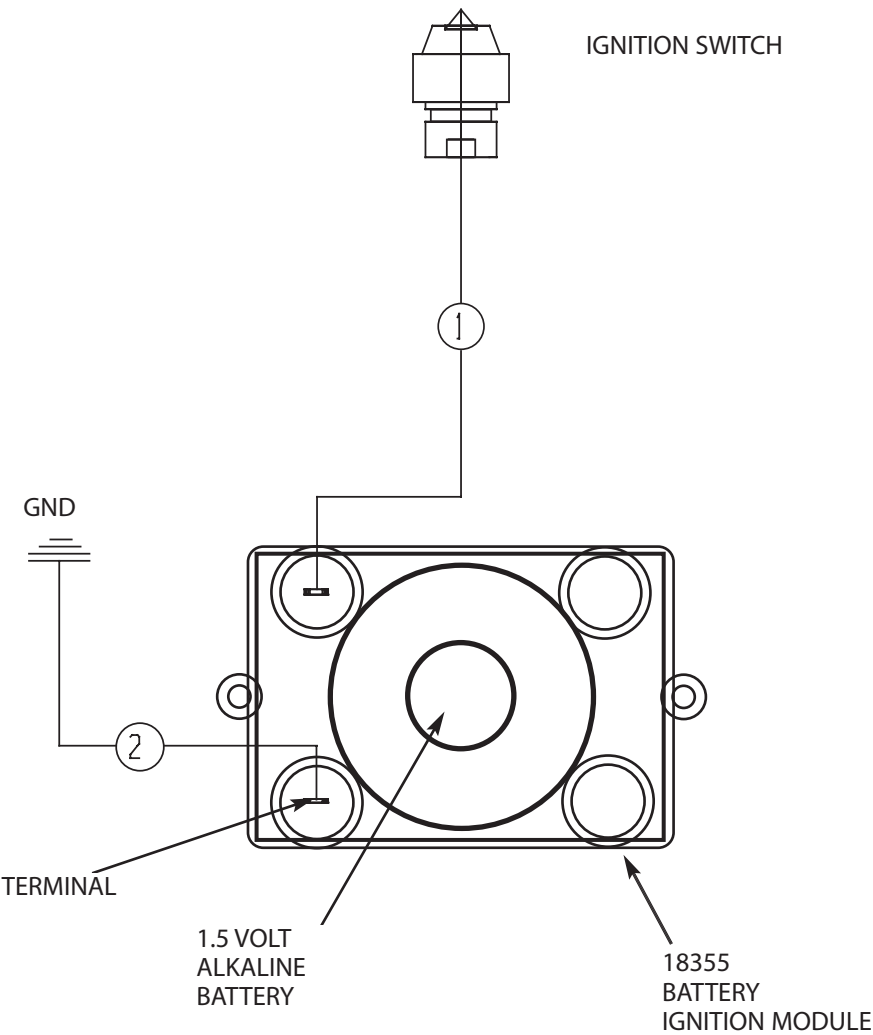


NOTE: Part list typical for BGA132 & BGA132-BI models. Illustration shows BGA132-BI model.

ITEM	DESCRIPTION	PART NO.
1.	BURNER COVER	32060-09
2.	PULL HANDLE	18204-01
3.	TOP GRATE BK	12013-1
4.	OPEN TOP BURNER HEAD	30200-01
5.	GASKET OPEN TOP	14000
6.	VENTURI FRONT	12007-1
7.	MANIFOLD (BGA132-BI MODEL)	18230-01
	MANIFOLD (BGA132 MODEL)	18035-2
8.	MANUAL GAS VALVE	13017-01
9.	ORIFICE NATURAL	13005-49
	ORIFICE LP	13005-56
10.	BEZEL	14006-PL
11.	CONTROL KNOB	14351

ITEM	DESCRIPTION	PART NO.
12.	BATTERY IGNITION MODULE	18355
13.	1.5VDC BATTERY AAA	18356
14.	DRIP PAN HANDLE W/A DBI (BGA132-BI MODEL)	33035
	DRIP PAN HANDLE W/A 131/132(BGA132 MODEL)	32061
15.	DRIP PAN ST. STL (BGA132-BI MODEL)	32348-01
	DRIP PAN ST. STL (BGA132 MODEL)	31707-21
16.	AERATION PAN	32034
17.	VENTURI BACK	12007-2
18.	OT ELECTRODE ASSEMBLY	30221-02
19.	BURNER HANGER, 36/48BQ	30568
20.	VALVE PANEL (BGA132-BI MODEL)	32349-06-PA
	VALVE PANEL (BGA32 MODEL)	33034-PA
21.	VALVE PANEL SCREWS	15002-31
22.	HEAT SHIELD (INSIDE)	30992

SINGLE & DOUBLE SIDE BURNER WIRING DIAGRAM



NOTE: HIGH VOLTAGE AT TERMINALS

WARRANTY

LENGTH OF WARRANTY

Limited Five (5) year covers the cast iron burner(s), the structural integrity of the exterior and interior body parts. Should deterioration occur to the degree of non-performance, a replacement will be furnished.

DCS warrants all other Side Burner components to the original purchaser to be free of factory defects in material and workmanship for a period of one (1) year from the original date of purchase. This does not apply if the unit was subjected to other than normal residential use.

DCS WILL PAY FOR

All repair labor and replacement parts for one year, for parts found to be defective due to materials or workmanship. Service must be provided by Authorized Factory Agent during normal working hours.

No charges will be made for repair or replacement at the factory for parts returned pre-paid through the dealer and claimed within the warranty period and found by DCS to be defective.

Replacement will be F.O.B. DCS.

DCS WILL NOT PAY FOR

- Correct the installation.
- Instruct you how to use the equipment.
- Repairs when the appliance is used on other than normal residential use.
- Damage resulting from accident, alteration, misuse, abuse, hostile environments, improper installation or installation not in accordance with local codes.
- Chipping of porcelain enamel on the burner grates.
- DCS will not be liable for transportation costs, labor costs of export duties.
- Shipping Damage.

This warranty shall not apply, nor can we assume responsibility for damage that might result from failure to follow manufactures instructions or local codes, where the appliance has been tampered with or altered in anyway or which, in our judgement, has been subjected to misuse, negligence, or accident.

This warranty is in lieu of all other warranties expressed or implied and all other obligations or liability in connection with the sale of this appliance.

In order to provide warranty service an further improve our product, please fill out and send the warranty card to the factory.

HOW TO OBTAIN SERVICE:

For warranty service, contact DCS Customer Service at (888) 281-5698.

Before you call, please have the following information ready:

- Model Number
- Serial Number
- Gas Type
- Date of installation
- A brief description of the problem

Your satisfaction is of the utmost importance to us. If a problem cannot be resolved to your satisfaction, please write or fax or email us at:

Write:

DCS
Attention: Customer Service
5800 Skylab Road
Huntington Beach, CA 92647

Fax us at: (714) 372-7004
Email: support@dcsappliances.com

BEFORE YOU CALL FOR SERVICE:

1. Is the circuit breaker tripped or the fuse blown?
2. Is there a power outage in the area?



PERFECT HEAT.

5800 Skylab Road, Huntington Beach, CA 92647
Tel: 714.372.7000 • Fax: 714.372.7001
Customer Service: (888) 281.5698
www.dcsappliances.com

As product improvement is an ongoing process at DCS, we reserve the right to change specifications or design without notice.

Part No. 17584 Rev. A
Litho in USA 08/2002